

### (3) Magnesium

To a solution of 1 wt% magnesium chloride ( $\text{MgCl}_2 \cdot 6\text{H}_2\text{O}$ ) in distilled water prepared as a sample, 0 to 3 % of GNA was added to prepare specimens. The specimens were subjected to the organoleptic test to evaluate reduction of bitterness.

Table 3

Addition amount of GNA (%)	0	0.5	1.0	1.5	2.0	3.0
Evaluation results	3	1.9	1.0	0.6	0.4	0

As shown in Table 3, the addition of GNA remarkably reduced the bitterness particular to the magnesium chloride. Where 1.5 % or more of GNA was added, the specimens showed a salty taste.

### (4) Beer

To Lager Beer manufactured by Kirin Brewery Co., Ltd. as a sample, 0 to 1% of GNA was added to prepare specimens. The specimens were subjected to the organoleptic test to evaluate reduction of bitterness.

Table 4

Addition amount of GNA (%)	0	0.1	0.3	0.5	1.0
Evaluation results	3	2.6	1.7	1.4	1.4

As shown in Table 4, the bitterness of the beer was reduced by adding GNA.

### Example 2 Reduction of astringency

(5) Iron

To a 100 mL solution of 0.28 g iron (II) chloride ( $\text{FeCl}_3 \cdot 6\text{H}_2\text{O}$ ) in distilled water (1000 mL) containing 2 mg of Fe prepared as a sample, 0 to 3 % of GNA was added to prepare specimens.

- 5 The specimens were subjected to the organoleptic test to evaluate reduction of astringency particular to the iron.

Table 5

Addition amount of GNA (%)	0	0.5	1.0	2.0	3.0
Evaluation results	3	1.8	1.4	0.9	0.6

As shown in Table 5, the astringency particular to the iron was reduced by adding GNA.

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Example 3 Reduction of pungency

(6) Horseradish

2 g of grated horseradish manufactured by S&B Foods Inc. was dissolved in 100mL of distilled water to prepare samples, and then 0 to 3 % of GNA was added thereto to obtain specimens. The specimens were subjected to the organoleptic test to evaluate reduction of pungency.

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Table 6

Addition amount of GNA (%)	0	0.5	1.0	2.0	3.0
Evaluation results	3	2.2	1.9	1.7	1.2

As shown in Table 6, the pungency of the horseradish was reduced by adding GNA.

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(7) Hot pepper pickled in Awamori

A liquid portion of 2 mL taken from hot pepper pickled in Awamori made in Okinawa was diluted with 100 mL of distilled water to prepare samples. To the samples, 0 to 3 % of GNA was added to obtain specimens. The specimens were subjected to the organoleptic test to evaluate reduction of pungency.

Table 7

Addition amount of GNA (%)	0	0.5	1.0	2.0	3.0
Evaluation results	3	2.5	2.2	1.8	1.3

As shown in Table 7, the pungency derived from the hot pepper was reduced by adding GNA.

(8) Kimchee seasoning

Kimchee seasoning, manufactured by Momoya Co., Ltd., was 30-fold diluted with distilled water to prepare samples and 0 to 5 % of GNA was added thereto to obtain specimens. The specimens were subjected to the organoleptic test to evaluate reduction of pungency of hot pepper.

Table 8

Addition amount of GNA (%)	0	0.5	1.0	2.0	3.0	5.0
Evaluation results	3	2.3	1.8	1.5	1.2	0.9

As shown in Table 8, the pungency of the hot pepper was reduced by adding GNA.

(9) Grated Japanese radish